2013 FOODSERVICE CATALOG

Cooper ATKINS®

Accuracy to the Highest Degree

Cooper-Atkins® Corporation

Since 1885, Cooper-Atkins has been a leading manufacturer of innovative food safety solutions. We have a global reach and are a trusted source for reliable, high-quality thermometers, timers, hand-held temperature and humidity instruments and expert advice. The company continues to meet the needs of its customers by remaining focused on the education and promotion of important industry issues and providing the highest level of service and customer satisfaction!

"We will continue to provide our dedicated customers with affordable solutions for every temperature measurement challenge - from bi-metal pocket tests to hand-held thermocouple units to our high-tech wireless temperature monitoring systems. When foodservice professionals are faced with temperature challenges they will continue to look to Cooper-Atkins to provide solutions tailored to the needs of their business."

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Certified WBENC Women's Business Enterprise

Carol P. Wallace has been the President and CEO of Cooper-Atkins Corporation since 1994 and is recognized by the WBENC for leading a successful and thriving woman-owned corporation. The WBENC is the largest third-party certifier of businesses owned, controlled, and operated by women in the U.S.

NAFEM

MADE IN U.S.A.

ServSafe®

nqa ISO 9001 Registered Quality Management

New Product Innovations

DPP800W

MAX™
Digital Pocket Test Thermometer
Page 4-5

- *Large EZ-read LCD screen*
- *IPX7 Waterproof rated / Dishwasher safe*
- *Anti-microbial additive*
- *Never needs adjustment; Guaranteed Accurate for Life!*

9325

ValCup™
Thermometer Validation Cup
Page 5

- *Quickly validate the accuracy of thermometers*
- *Commercial dishwasher safe*
- *BPA-free acrylic*

2560

Digital Refrigerator / Freezer Thermometer
Page 17

- *Large, easy to read display*
- *Min / Max / Reset feature*
- *NSF-certified*
- *Never needs adjustment; Guaranteed Accurate for Life!*

PM180

Dual-Cool™
Panel Thermometer
Page 17

- *Monitor two locations simultaneously*
- *Hi / Lo alarm settings*
- *Min / Max temperature recall*
- *Interchangeable probes*

HACCP Management Systems

HACCP Manager™

93710

HACCP Manager™ Kit
Thermocouple Instrument / Kitchen Management Solution
Page 12-13

- *Eliminate manual record keeping and data logs*
- *Store up to 3,000 temperatures and 300 menu items*
- *Transfer data easily between handheld and PC*
- *Store menus for easy recall*
- *Create custom checklists*

DOCUTEMP® Powered by TempTrak™

DocuTemp™
Wireless Monitoring Solution
Page 14-15

- *Unlimited points / locations*
- *Eliminate manual temperature logs*
- *Supports Wi-Fi and 900 MHz technology*
- *Hosting services available*

We'd like to introduce you to our HACCP spokesman Chef Henri. Throughout the catalog look for ***Henri's Hints***. These call-outs feature key points about our products.

NOTIFEYE™ POWERED BY TEMPTRAK

15900

NotifEye™
Cloud-based Wireless Monitoring
Page 16

- *Self installable , ready to use, out-of-the-box*
- *Online monitoring and notifications*
- *Data shared between webhost & computer*

High-speed Digitals

The same innovative technology incorporated in our popular thermocouple instruments, used by the most sophisticated restaurant chains in the world, is also available in select digital thermometers. With settings stored in a non-volatile memory chip, field adjustment has become a thing of the past. We are so committed to ensuring the accuracy of our products that we guarantee them for life. Look for the A logo on Cooper-Atkins' products and ask your local representative for more details.

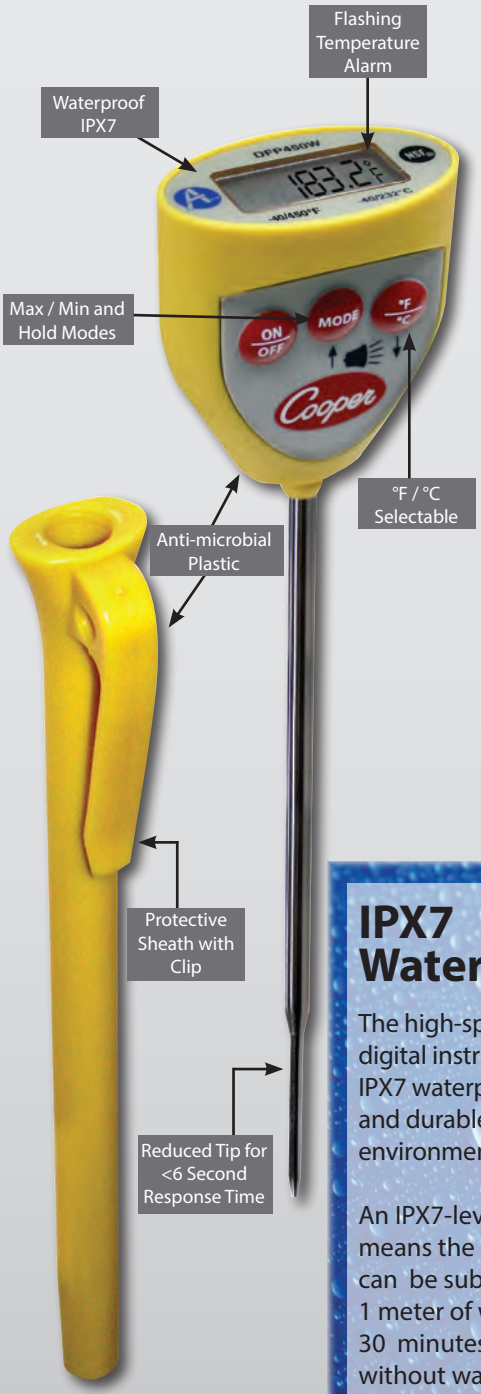
DFP450W
Digital Pocket Test
with Temperature Alarm

DPP400W
Pen-style
Digital Pocket Test

DPP800W
MAX
Digital Pocket Test

NEW

TTM41
Coolit-Rite™ Cooling Validator monitors cooling time and temperature to ensure HACCP compliance


Flashing Temperature Alarm
Waterproof IPX7
Max / Min and Hold Modes
°F / °C Selectable
Anti-microbial Plastic
Protective Sheath with Clip
Reduced Tip for <6 Second Response Time

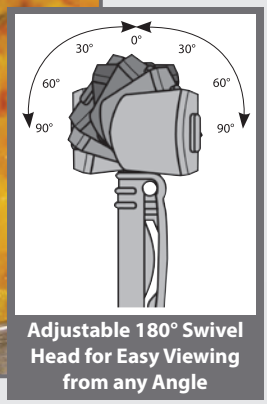
IPX7 Waterproof

The high-speed digital instruments are IPX7 waterproof rated and durable for harsh environments.

An IPX7-level reading means the instrument can be submerged in 1 meter of water for 30 minutes without water damage.

	DFP450W	DPP400W	DPP800W	TTM41	TTM41-10
Temperature Range:	-40° to 450°F (-40° to 232°C)	-40° to 392°F (-40° to 200°C)	-40° to 450°F (-40° to 232°C)	-4° to 302°F (-20° to 150°C)	-4° to 302°F (-20° to 150°C)
Accuracy:	±2°F (±1°C)	±2°F (±1°C)	±1°F (0.5°C)	±2°F (±1°C)	±2°F (±1°C)
Resolution:	0.1°	0.1°	0.1°	0.1°	0.1°
Response Time (in liquid):	<6 seconds	<6 seconds	<6 seconds	-	-
Stem Length:	4.75" (121 mm)	2.75" (70 mm)	4" (102 mm)	15" (381 mm)	10" (254 mm)
Power:	(1) 1.5V #LR44	(1) 1.5V #LR44	(1) 1.5V #LR44	(1) 1.5V #LR44	(1) 1.5V #LR44
Auto Off:	10 min.	10 min.	10 min.	-	-
Accurate for Life:	Yes	Yes	Yes	Yes	Yes
Water Resistance Rating:	IPX7	IPX7	IPX7	Water Resistant	Water Resistant
Anti-microbial Plastic:	Yes	Yes	Yes	Yes	Yes
Weight:	0.7 oz (20 g)	1 oz (28 g)	1 oz (28 g)	2 oz (56 g) w/clip	2 oz (56 g) w/clip
Regulatory Listings:	CE NSF RoHS	CE NSF RoHS	CE NSF RoHS	CE NSF	CE NSF RoHS
Warranty:	Lifetime	Lifetime	Lifetime	Lifetime	Lifetime

Standard Digital Thermometers



Adjustable 180° Swivel Head for Easy Viewing from any Angle

DT300
Oval Style,
Digital Pocket Test

	DPS300-01	DT300
Temperature Range:	-40° to 302°F (-40° to 150°C)	-40° to 302°F (-40° to 150°C)
Accuracy:	±2°F (±1°C) from 32° to 212°F (-0° to 100°C) ±4°F (±2°C) all other ranges	±2°F (±1°C) from -10° to 212°F (-23° to 100°C) ±4°F (±2°C) all other ranges
Resolution:	0.1°	0.1°
Response Time:	<18 seconds	<20 seconds
Stem Length:	4.75" (121 mm)	4.625" (117 mm)
Power:	(1) 1.5V #LR44	(1) 1.5V #LR44
Auto Off:	10 min.	-
Anti-microbial Plastic:	Yes	Yes
Weight:	1 oz (28 g)	.5 oz (14 g)
Regulatory Listings:	CE RoHS	CE RoHS
Warranty:	1 Year	1 Year

Thermometer Validation

Using accurately calibrated thermometers is an essential component of any basic HACCP plan. Cooper-Atkins believes that every foodservice professional should implement validation testing into their regular routine to ensure their thermometers are accurate.

WATCH THE VIDEO

Calibration is a formal comparison of any item to a known standard that is of higher accuracy. The comparison is normally conducted under controlled environmental conditions and typically not done on-site. It is traceable to a known standard through an unbroken chain of comparison to the National Institute of Standards and Technology (N.I.S.T.).

Other manufacturers include an adjustment feature known as a calibration button on their thermometers. This feature allows the user to reset the expected error / accuracy drift in the thermometer that may have developed over time. While this may sound like a useful feature, if the conditions are not controlled accurately, it could introduce more error at critical test temperatures! **Cooper-Atkins' Accurate For Life** digital thermometers require no "field" adjustment of calibration settings, which eliminates the risk of introducing error into the instrument.

Validation is a quick, less formal comparison of any item against a single temperature point. When validating thermometers, it is usually by means of a single test point such as an ice bath (32°F / 0°C). It can be performed regularly on-site, and is a confirmation that the instrument is accurate to within acceptable tolerances.

Periodic checking of thermometer accuracy is recommended as standard practice to satisfy certain governmental regulations. Over its lifetime, the digital thermometer may exhibit some minor accuracy shift, due in part to environmental variations, and in part to normal aging of the components used. **Cooper-Atkins' ValCup™** was designed to accurately validate all types of thermometers quickly and easily. Just follow the simple directions and insert your thermometer for fast results.

Validate the accuracy of your thermometer with our easy-to-use ValCup™.
Just fill with crushed ice, add water, insert thermometer and validate.

Save money and time by not using disposable cups!

9325
ValCup™

Henri's Hint
When creating an ice bath, use crushed, not cubed ice. Tests show that using cubed ice can result in an ice bath with a baseline temperature higher than 32°F / 0°C, which may result in a false reading.

EconoTemp™ Thermocouple Instruments & Kits

The EconoTemp's™ slim line design sits nicely in the palm of your hand and provides an ergonomic grip. The removable rubber boot provides superior impact resistance and withstands multiple drops from six feet onto a cement floor. The rubber boot also has molded tabs on the side to hold and store most needle probes. The EconoTemp™ is an ideal transitional instrument from the digital pocket test. It has greater speed and flexibility with interchangeable probes. Food safety kits include instruments and probes recommended by foodservice professionals and can be made to order. Let us build a specialized kit for you!

32311-K
with 50336-K DuraNeedle Probe

93230-K
with 50336-K DuraNeedle Probe and wall mount

Five Year Instrument Warranty

Any instrument which proves to be defective in material or workmanship within five years of original purchase will be repaired or replaced without charge upon receipt. This Limited Warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse, and is the purchaser's sole remedy.

	32311-K	32322-K
Temperature Range:	-40° to 500°F (-40° to 260°C)	-40° to 1000°F (-40° to 538°C)
Accuracy:	±2°F (±1°C)	±1.0°F (±0.5°C)
Resolution:	1°	0.1° up to 495°F (257°C)
Housing:	ABS	ABS
Power:	(3) 1.5V AAA	(3) 1.5V AAA
Battery Life:	4500 hours	1500 hours
Auto Off:	10 min.	10 min.
Weight:	6 oz (170 g)	6 oz (170 g)
Regulatory Listings:	CE NSF RoHS	CE RoHS
Warranty:	5 Year	5 Year

93233-K
EconoTemp™ Kit
- 32311-K Instrument
- 50012-K Surface-angled Bell Probe
- 50306-K Oven / Freezer Probe
- 50336-K DuraNeedle Probe
- 9368 Wall-mount Bracket
- 14235 Medium Case
  - Weight: 2 lb 3 oz (851 g)

93230-K
EconoTemp™ Combo Pack
- 32311-K Instrument
- 50336-K DuraNeedle Probe
- 9368 Wall-mount Bracket

Removable rubber boot provides superior impact resistance. Withstands multiple drops from six feet onto a cement floor.

Direct Connect Probe Allows for Single-handed Operation!

94020-K
EconoTemp™ Single-handed Combo Pack
- 32311-K Instrument
- 50337-K Direct Connect DuraNeedle Probe
- 9368 Wall-mount Bracket

Henri's Hint
For maximum versatility, EconoTemp™ Instruments are compatible with all Type K thermocouple probes.

AquaTuff™ Thermocouple Instruments

Cooper-Atkins' line of hand-held thermocouple instruments continues the proud heritage of products designed and manufactured in an ISO 9001:2008 registered facility in the U.S.A. The powerful microprocessor in Cooper-Atkins' thermocouple instruments delivers speed and reliability with a unique memory that stores the calibration settings and will never need recalibration. The AquaTuff™ Series Thermocouple Instruments are highly accurate, NIST certified and most importantly, as the AquaTuff™ name implies, has an IPX7 waterproof rating for greater reliability and durability in harsh environments. The non-Wrap&Stow™ enclosure design allows for maximum versatility, and can be used with any Type K thermocouple probe.

	35100-K	35200-K
Temperature Range:	-100° to 999°F (-73° to 537°C)	-100° to 999°F (-73° to 537°C)
Accuracy:	±0.5°F (±0.3°C)	±0.5°F (±0.3°C)
Resolution:	0.1°	0.1° / 1° selectable
Housing:	ABS Plastic	ABS Plastic
Hold:	-	Yes
Backlight:	-	Yes
Power:	(2) 1.5V AAA	(2) 1.5V AAA
Battery Life:	1800 hours	1800 hours
Auto Off:	10 min.	10 min.
Replacement Item For:	38653-K 38658-K	39658-K
Weight:	5 oz (142 g)	5 oz (142 g)
Regulatory Listings:	CE NSF RoHS	CE NSF RoHS
Warranty:	5 Year	5 Year

35100-K
AquaTuff™
Thermocouple Instrument

Easy twist-open battery hatch

IPX7 Waterproof

The AquaTuff™ thermocouple instruments are IPX7 waterproof rated and durable for harsh environments. An IPX7-level reading means the instrument can be submerged in 1 meter of water for 30 minutes without water damage.

35200-K
AquaTuff™
Thermocouple Instrument

The non-Wrap&Stow enclosed design instruments are compatible with all Type K thermocouple probes for maximum versatility.

93970-K
AquaTuff™ Thermocouple Kit
- 35200-K Instrument
- 50012-K Surface Angled Bell Probe
- 50306-K Air / Oven Probe
- 50335-K Needle Probe
- 14235 Medium Case
  - Weight: 1 lb 14 oz (907 g)

AquaTuff™ Wrap&Stow™ Thermocouple Instruments

Wrap&Stow™ designs are available with a unique, cable storage channel so that the heavy duty, patented probe can be stored safely alongside the unit housing. The Wrap&Stow™ probe is factory-calibrated for a higher degree of total system accuracy. The AquaTuff™ Total System Accuracy (instrument and probe accuracy combined) of 0.9°F (0.5°C) over the entire range is a result of rigorous testing against established standards using NIST-traceable equipment.

	35132	35135	35140	35232	35235	35240	35340
Temperature Range:	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)
Accuracy:	±0.9°F (±0.5°C) **total system accuracy**	±0.5°F (±0.3°C)*	±0.9°F (±0.5°C) **total system accuracy**	±0.9°F (±0.5°C) **total system accuracy**	±0.5°F (±0.3°C)*	±0.9°F (±0.5°C) **total system accuracy**	±0.9°F (±0.5°C) **total system accuracy**
Resolution:	0.1°	0.1°	0.1°	0.1° / 1° selectable	0.1° / 1° selectable	0.1° / 1° selectable	0.1°
Housing:	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic
Hold:	No	No	No	Yes	Yes	Yes	-
Backlight:	No	No	No	Yes	Yes	Yes	-
Power:	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA
Battery Life:	1800 hours	1800 hours	1800 hours	1800 hours	1800 hours	1800 hours	1800 hours
Auto Off:	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.
Weight:	7 oz (199 g)	8 oz (227 g)	7 oz (199 g)	7 oz (199 g)	8 oz (227 g)	7 oz (199 g)	7 oz (199 g)
Regulatory Listings:	CE NSF RoHS	CE RoHS	CE NSF RoHS	CE NSF RoHS	CE RoHS	CE NSF RoHS	CE RoHS
Warranty:	5 Year	5 Year	5 Year	5 Year	5 Year	5 Year	5 Year

*** Accuracy specification for instrument only.**

35132
AquaTuff™ Wrap&Stow™ Thermocouple Instrument with DuraNeedle Probe

IPX7 Waterproof

The AquaTuff™ thermocouple instruments are IPX7 waterproof rated and durable for harsh environments. An IPX7-level reading means the instrument can be submerged in 1 meter of water for 30 minutes without water damage.

35235
AquaTuff™ Wrap&Stow™ Thermocouple Instrument with Surface Probe

35340
AquaTuff™ Wrap&Stow™ ITS™ Thermocouple Instrument with MicroNeedle Probe

Instrument with ITS™ and Memory Storage

The Intelligent Temperature Stabilization (ITS™) feature, on the 35340 AquaTuff™ Wrap&Stow™ ITS™ Thermocouple, prevents the temperature from being displayed until the final stabilized temperature is reached. While in the ITS mode, you have the option of recording the stabilized temperature into the 35340 memory. The memory can store up to 250 readings, which can then be reviewed by scrolling up or down.

Infrared Thermometers

Non-contact infrared thermometers provide an immediate surface temperature. Simply point the infrared (some available with a visible laser) directly at an area to obtain its temperature. Infrared thermometers are perfect for measuring items in display cases, salad bars, and buffets without touching the food or causing cross-contamination. They are also ideal for checking moving machinery, pipes and overhead equipment in any kitchen or cafeteria.

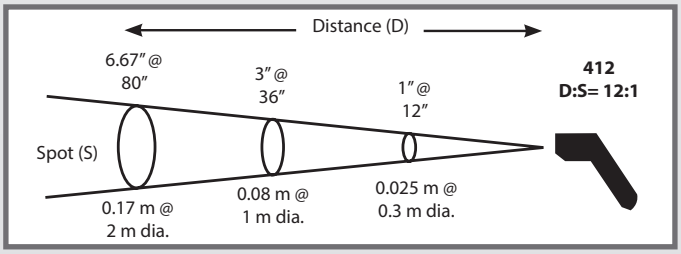
462
Slim-Line Infrared

481
DualTemp2 Infrared with RTD Probe

412
Gun-style Infrared with thermocouple jack

Models 480 and 481 come with an insertion probe to obtain internal food temperatures. Model 412 accepts any Type K thermocouple probe

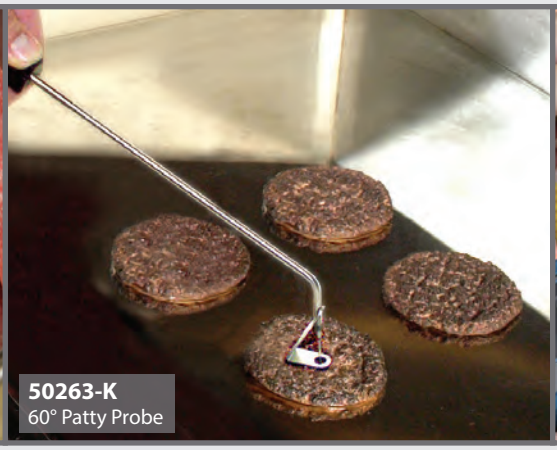
D:S (Distance to Spot Ratio)
The further away from the object, the larger the surface area measured. Optical resolution is expressed as a ratio of the distance to the resolution spot divided by the diameter of the spot.



	412	462	470	480	481
Temperature Range:	Infrared -76° to 932°F (-60° to 500°C) Type K Thermocouple Jack -83° to 1999°F (-64° to 1400°C)	-40° to 536°F (-40° to 280°C)	-27° to 428°F (-33° to 220°C)	Infrared -27° to 428°F (-33° to 220°C) Probe -67° to 626°F (-55° to 330°C)	Infrared -40° to 536°F (-40° to 280°C) Probe -40° to 392°F (-40° to 200°C)
Infrared Accuracy :	Infrared ±4°F (±2°C)	Infrared ±2°F (1°C)	Infrared ±3.6°F (±2°C)	Infrared ±4°F (±2°C)	Infrared ±2°F (±1°C)
Probe Accuracy :	Thermocouple Jack ±2°F (±1°C)	-	-	Thermocouple Probe ±2°F (±1°C)	RTD Probe ±1°F (0.5°C)
Resolution:	0.1° 1°F / °C above 200°F	0.1° 1°F / °C above 230°F	0.1° 1°F above 200°F	0.1° 1°F above 200°F	0.1°
Ambient Operating Range:	32° to 122°F (0° to 50°C)	32° to 122°F (0° to 50°C)	32° to 122°F (0° to 50°C)	32° to 122°F (0° to 50°C)	32° to 122°F (0° to 50°C)
Laser:	Single Dot	Single Dot	-	-	Illumination Beam
Distance to Spot (D:S):	12:1	6:1	1:1	1:1	3:1
Emissivity:	0.95 default Adjustable from 0.10 to 1.0	Preset at 0.97	Preset at 0.95	0.95 Default, Adjustable from 0.10 to 1.0	Preset at 0.97
Power:	(2) 1.5V AAA	(1) 9V battery	(1) #CR2032	(1) #CR2032	(1) 9V battery
Battery Life:	180 Hours	12 Hours	40 Hours	40 Hours	100 Hours
Auto Off:	60 sec.	7 sec.	15 sec.	15 sec.	20 sec.
Weight:	6 oz (170 g)	5 oz (142 g)	1 oz (28 g)	2.5 oz (72 g)	6 oz (170 g)
Regulatory Listings:	CE RoHS	CE RoHS	CE RoHS	CE RoHS	CE NSF RoHS
Warranty:	1 Year	1 Year	1 Year	1 Year	1 Year

Thermocouple Probes

50207-K
MicroNeedle Probe


50263-K
60° Patty Probe

50336-K
DuraNeedle Probe

The Cooper-Atkins thermocouple probes are the most extensive line you will find in the foodservice industry. We produce different types of probes for all kinds of temperature measuring applications, from internal food to equipment surface temperatures. We build all of our probes in our Connecticut Headquarters facility, so you can rely on Cooper-Atkins to custom design and manufacture a probe for your specific needs. All Cooper-Atkins probes are manufactured in an ISO 9001-2008 facility in the United States.

Insertion / Needle Probes	31901-K	50207-K	50208-K	50209-K	50263-K	50335-K	50336-K
Description	Needle Probe	Direct Connect MicroNeedle Probe Chisel Tip	Fry Vat Probe	MicroNeedle Probe	60° Patty Probe w/ 3/16" (4.76 mm) Depth Indicator (other angles available)	Needle Probe (other sizes available)	DuraNeedle Probe
Temperature Range:	-40° to 400°F (-40° to 205°C)	-100° to 500°F (-73° to 260°C)	-40° to 400°F (-40° to 205°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-40° to 500°F (-40° to 260°C)	-40° to 500°F (-40° to 260°C)
Max Tip Temperature:	400°F (205°C)	500°F (260°C)	400°F (205°C)	500°F (260°C)	500°F (260°C)	500°F (260°C)	500°F (260°C)
Max Cable Temperature:	400°F (205°C)	-	400°F (205°C)	176°F (80°C)	176°F (80°C)	176°F (80°C)	176°F (80°C)
Response Time (in liquid):	4 seconds	1 second	8 seconds	1 second	1 second	4 seconds	2 seconds
Shaft Length:	4" (102 mm)	3.75" (95 mm)	7.3" (185 mm)	3.5" (89 mm)	8" (203 mm)	4.5" (114 mm)	6" (152 mm)
Cable Length Max Extended:	24" (610 mm)	Direct Connect No Cable	30" (762 mm) w/ Flexible Armored Cable	48" (1.2 m) w/	48" (1.2 m)	48" (1.2 m)	48" (1.2 m)
Weight:	1 oz (28 g)	.5 oz (14 g)	3 oz (85 g)	2 oz (57 g)	3 oz (85 g)	2 oz (57 g)	2 oz / 57 g
Warranty:	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year

Surface Probes	50012-K	50014-K	50318-K
Description	Bell Surface Probe	Weighted Griddle Probe	Ceramic Tip Surface Probe
Temperature Range:	-40° to 500°F (-40° to 260°C)	-40° to 500°F (-40° to 260°C)	-40° to 1202°F (-40° to 650°C)
Max Tip Temperature:	500°F (260°C)	500°F (260°C)	1202°F (650°C)
Max Cable Temperature:	176°F (80°C)	400°F (205°C)	176°F (80°C)
Response Time (on oiled surface:	4 seconds	2 seconds	1 second
Shaft Length:	4.5" (114 mm)	-	4" (102 mm)
Cable Length Max Extended:	48" (1.2 m)	30" (762 mm) w/ Flexible Armored Cable	48" (1.2 m)
Weight:	5 oz (142 g)	2 lb (907 g)	5 oz (142 g)
Warranty:	1 Year	1 Year	1 Year

For our extensive line of probes please refer to our ATKINS Thermocouple Instrument & Probe Catalog #67-1240.

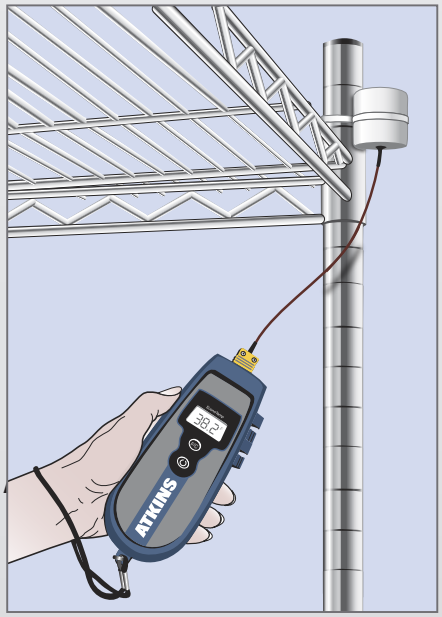
From left to right:
50306-K Air / Oven Probe
50335-K Insertion Probe
50337-K DuraNeedle Direct Connet Probe
50210-K MicroNeedle Direct Connect Probe
50209-K MicroNeedle Probe
50012-K Bell Surface Probe

Thermocouple Probes & Accessories

50012-K
Bell Surface Probe

50306-K
Air / Oven Probe

52048-K
Thermocouple Solid Product Simulator
Mounted with a cable-tie.



Air Probes	39032-K	39138-K	50306-K	52048-K
Description	Hand Held Air Probe	Bare Tip Probe	Oven / Freezer Probe	Solid Product Simulator
Temperature Range:	-328° to 400°F (-200° to 205°C)	-328° to 400°F (-200° to 205°C)	-100° to 600°F (-73° to 316°C)	-40° to 180°F (-40° to 82°C)
Max Tip Temperature:	400°F (205°C)	400°F (205°C)	600°F (316°C)	180°F (82°C)
Max Cable Temperature:	400°F (205°C)	400°F (205°C)	600°F (316°C)	400°F (204°C)
Response Time:	11 seconds 5m / sec. air steam	1 sec. liquids 7 sec. 5m / sec. air	1 second liquid 10 sec. 5 m / sec. air	Up to 2 hours to stabilize
Shaft Length:	4" (102 mm)	-	2.125" (54 mm)	1.5" (38 mm)
Cable Length Max Extended:	36" (914 mm)	36" (914 mm)	43" (1.1 m) w/ Stainless Steel Overbraid	6" (152 mm)
Weight:	1 oz (28 g)	1 oz (28 g)	1 oz (28 g)	2.5 oz (71 g)
Warranty:	1 Year	1 Year	1 Year	1 Year

Accessories

The Prover tests and validates the calibration accuracy of Type K Thermocouple Instruments. When plugged in it simulates three selectable temperatures.

9319
- 32°F, 100°F and 160°F
- ±0.25°F
- Low battery indicator (LED)
- Battery life 100 hours
- Weight: 2 oz (57 g)

9319C
- 0°C, 25°C and 60°C
- ±0.14°C

Henri's Hint
Probe Wipes help to meet HACCP guidelines and are an ideal way to clean and sanitize probes between temperature checks to avoid cross-contamination. Each wipe contains 70% Isopropyl alcohol.

9150
Probe Wipe - Box
- 200 individual foil wrapped wipes per pack
- Packet Size: 2" x 2" (51 mm x 51 mm)
- Box Weight: 8 oz (227 g)

9152
Probe Wipes - Tub
- 200 per tub
- 3.125" x 4.75" 79 mm x 121 mm)
- Weight: 6 oz (170 g)

HACCP Manager™ System

The HACCP Manager's™ intuitive programming requires minimal training and increases productivity. Both the firmware and software are automatically updated via the web to ensure your system is always current. Incorporating our new HACCP Manager™ system into your food safety program will not only save you time and money, but will increase consumer confidence and ultimately improve the overall customer experience.

93710
HACCP Manager™ Kit
- 37100 Handheld
- 50209-K MicroNeedle Probe
- 9382 Battery Charger
- 9383 USB Cable
- 9384 Software CD-ROM
- 9385 Soft Carrying Pouch

PREPARE TO BE MANAGED!

WATCH THE VIDEO

SPECIFICATIONS

Handheld (37100)

Temperature Range: -99.9° to 999.9°F (-73.2° to 537.7°C)

Accuracy: ±1°F (±0.5°C) or ±0.2% of reading

Ambient Operating Range: 32° to 122°F (0° to 50°C)

Housing: Water resistant ABS Plastic with protective rubber boot

Probe: Accepts all type K thermocouple probes

NIST Traceable: Yes

Power: Rechargeable lithium ion battery (8 hrs typical)

Warranty: 5 year

CE RoHS

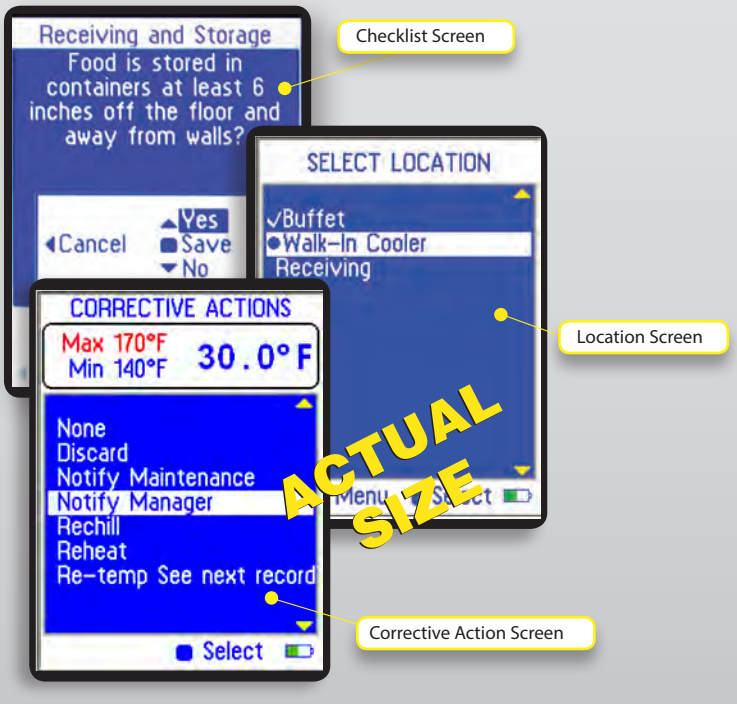
FEATURES

- Transfer data easily between Handheld & PC via USB cable
- Store up to 3000 temperatures and 300 menu items
- Assess temperature measurement as it stabilizes
- Identify failed results quickly via color-coded alerts
- Update software & firmware automatically via the web
- Creates custom checklists storing up to 1500 records

BENEFITS

- Provides a systematic and more accurate approach to temperature taking
- Ensures compliance with HACCP workflow and increases employee accountability
- Saves time by eliminating manual data collecting
- Ensures food is safe and improves health inspection scores via selectable Corrective Actions
- Reduces training time due to intuitive menu and checklist interface

HANDHELD DISPLAYS

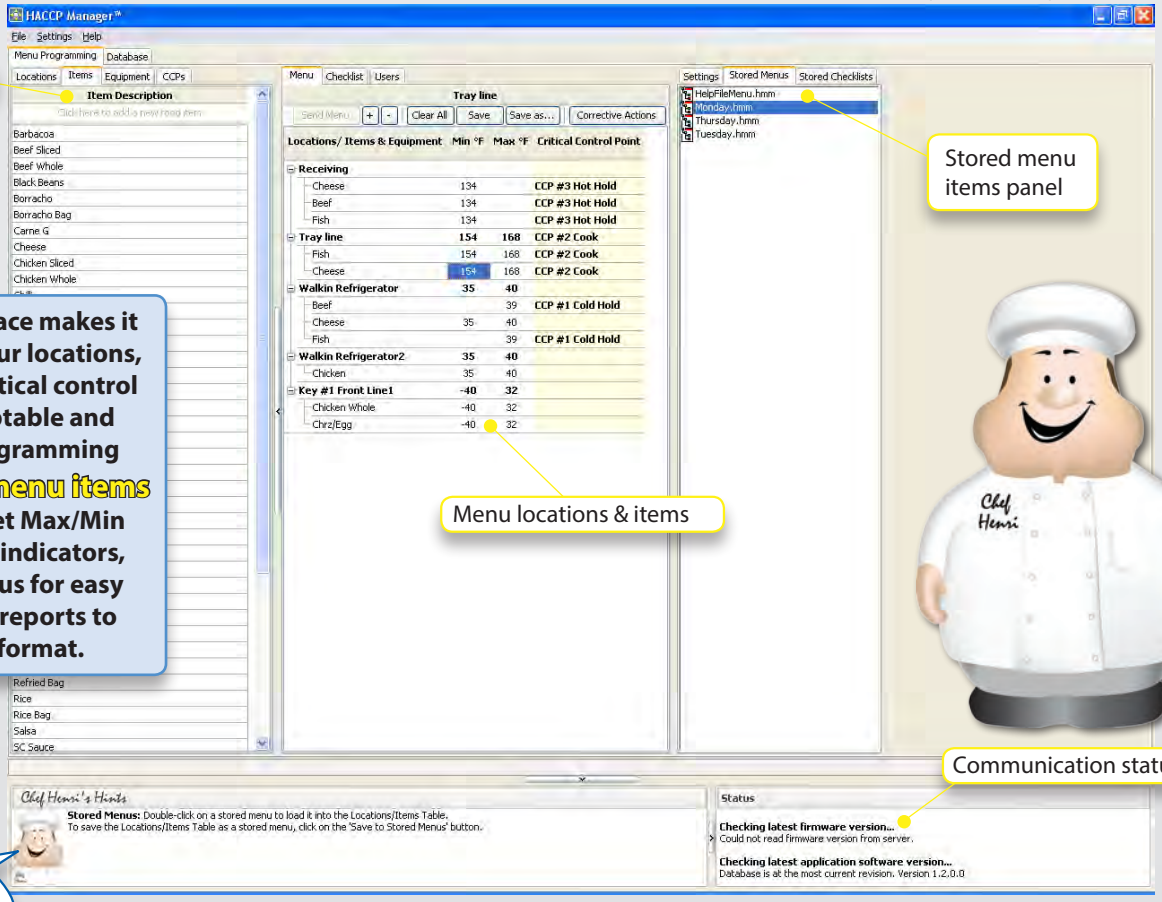


The Handheld's large display measures 2" x 1 1/2", making the data easy to read, navigate and select.

HACCP Manager™ System

The HACCP Manager™ software is the most important and powerful component of your HACCP Manager system. Data can be transferred easily between the Handheld and a PC. Using the HACCP Manager system to collect temperature data makes a HACCP program much simpler and easier to implement.

Menu Programming Screen

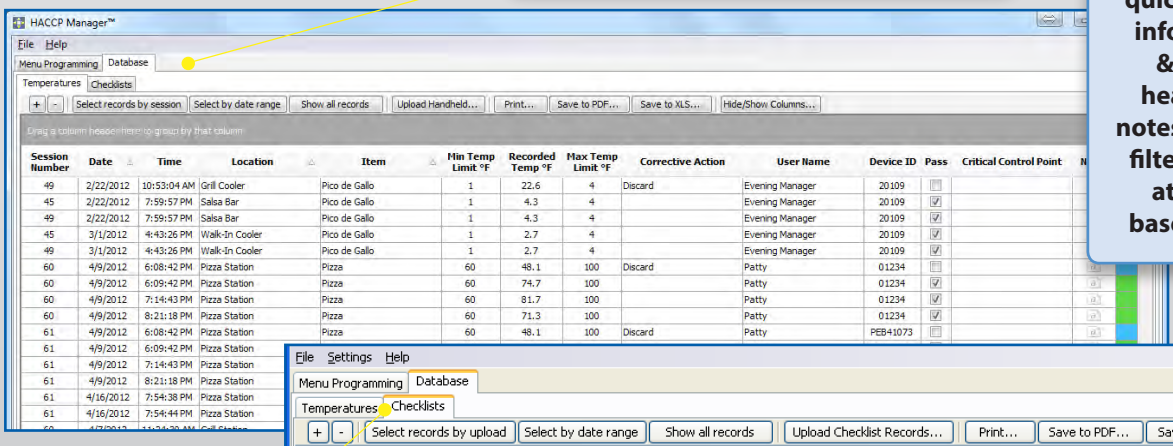


The intuitive interface makes it easy to program your locations, menu items and critical control points. With adaptable and customizable programming Store up to 300 menu items in the database, set Max/Min temperature limit indicators, store custom menus for easy recall and export reports to PDF and Excel format.

In my "Hints" section, I explain the screen settings and tabs as you mouse over them!

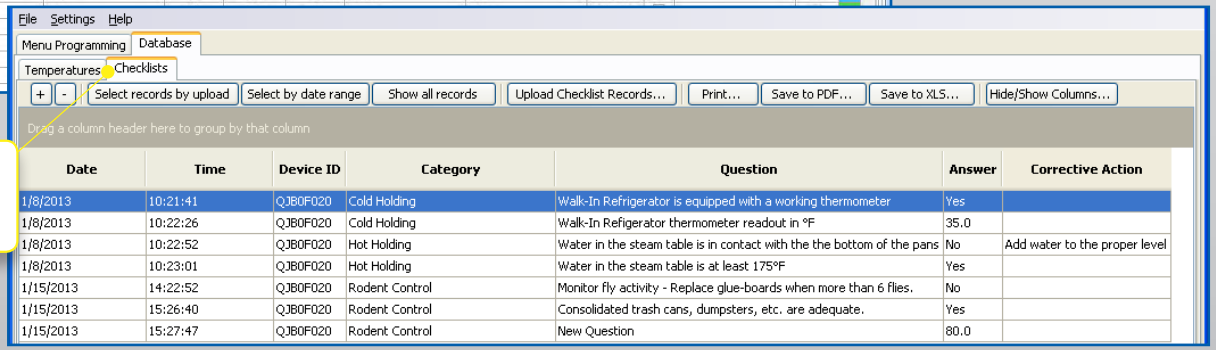
Database Screen

The database tab identifies and displays information from the specific recording session



The Database tab shows a summary of your HACCP program. A report can be quickly generated with the information easily sorted & grouped by column headings! Users can add notes to specific records and filter and sort information at the click of a button based on user preferences

Checklist Screen



Date	Time	Device ID	Category	Question	Answer	Corrective Action
1/8/2013	10:21:41	QJB0F020	Cold Holding	Walk-In Refrigerator is equipped with a working thermometer	Yes	
1/8/2013	10:22:26	QJB0F020	Cold Holding	Walk-In Refigerator thermometer readout in °F	35.0	
1/8/2013	10:22:52	QJB0F020	Hot Holding	Water in the steam table is in contact with the the bottom of the pans	No	Add water to the proper level
1/8/2013	10:23:01	QJB0F020	Hot Holding	Water in the steam table is at least 175°F	Yes	
1/15/2013	14:22:52	QJB0F020	Rodent Control	Monitor fly activity - Replace glue-boards when more than 6 flies.	No	
1/15/2013	15:26:40	QJB0F020	Rodent Control	Consolidated trash cans, dumpsters, etc. are adequate.	Yes	
1/15/2013	15:27:47	QJB0F020	Rodent Control	New Question	80.0	

The checklist feature eliminates paper logging and manages processes

DocuTemp™ Wireless Monitoring Solution

WATCH THE VIDEO

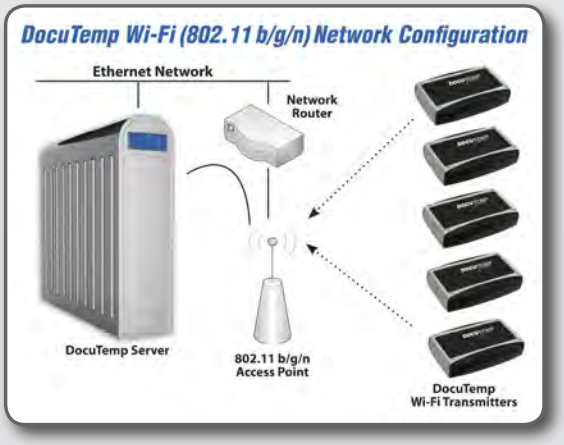
DOCUTEMP® NEW

Powered by TempTrak™

The Wireless Monitoring Solution for Foodservice Professionals

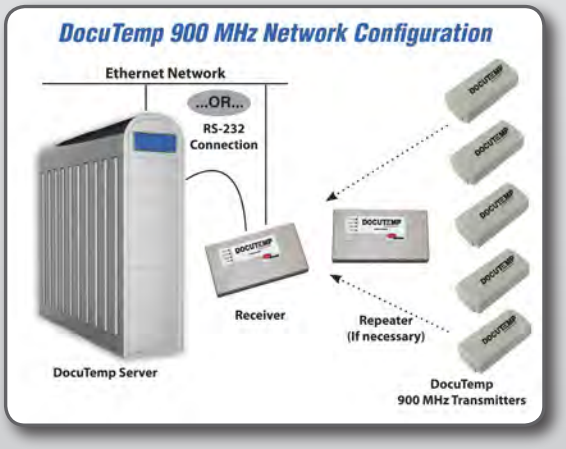
All Equipment. All Locations. One Platform.

Eliminate paper-driven logs for manual temperature management by converting to our DocuTemp™ system. Powered by TempTrak™, a leading wireless monitoring system, it collects and shares temperature data across multiple locations in the same town or across country. This system allows the monitoring of an unlimited number of points in an unlimited number of locations - all from a single software platform.



HOW IT WORKS

The transmitters wirelessly send information to the DocuTemp software which collects and records data 24/7. In the event the server is unavailable, data is temporarily stored / secured either in a buffer at the receiver (900 MHz) or onboard the transmitter itself (Wi-Fi). DocuTemp hardware can co-exist with other wireless communications operating in the same, or nearby frequencies (900 MHz), or can utilize the facility's existing Wi-Fi network.



- **Battery-powered transmitters - no hard-wiring required**
- **Easily mounted in any location**
- **Monitors against user-defined parameters**
- **Provides alerts via pager, computer pop-up and email**
- **Date and time-stamped - cannot be altered**
- **Temperature data can be displayed in either °F or °C**
- **Add notes to transmitter readings**

Wi Fi CERTIFIED

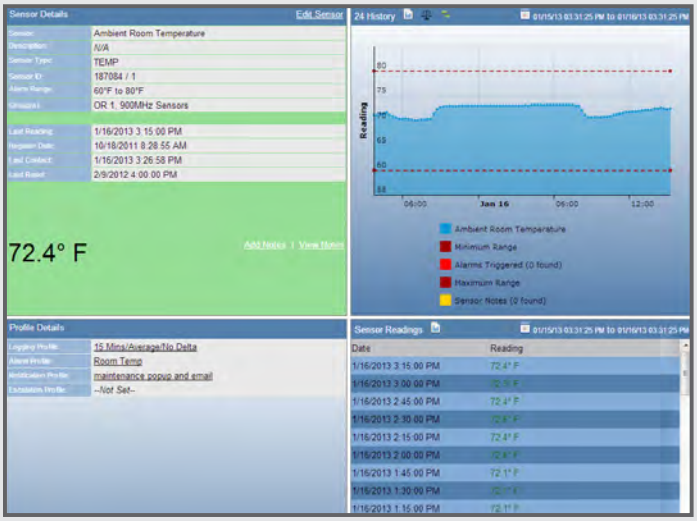
Certified WBENC Women's Business Enterprise

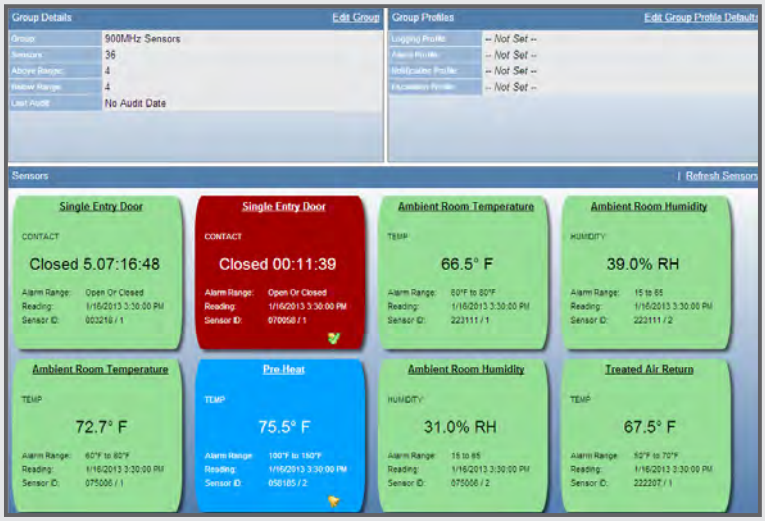
Microsoft Partner Silver Independent Software Vendor (ISV)

DocuTemp™ Wireless Monitoring Solution

REPORTING

DocuTemp software can create reports for any building or location from information collected via the system. Customized reports provide historical data, document corrective actions and identify issues before breakdown and spoilage occur.





Alarms & Alert Notifications

Alerts may be configured by time of day and day of week, tracking all corrective actions by time, user and action. When a DocuTemp transmitter identifies a monitoring point that has exceeded a preset range, it sends an alert notification via a variety of methods including:

- computer screen pop-ups
- emails
- pagers (digital, e-mail and SNPP)
- cellphones (via e-mail and text messages)
- contact switches (turn lights or sirens on / off, and can connect to security systems to transfer and alert)
- scrolling message boards

DocuTemp Notification: Grab-N-Go West (Cafe)
Alert Time: 9/12/2012 3:45:12 PM
Location: Grab-N-Go West (Cafe)
!! DOCUTEMP ALERT !! Grab-N-Go West in Cafe:
at 48.2 (Normal Range 33.0-41.0)
Close
Open Alert Window

EZLink

VIEW, ACKNOWLEDGE AND CLEAR DOCUTEMP ALARMS 24/7!

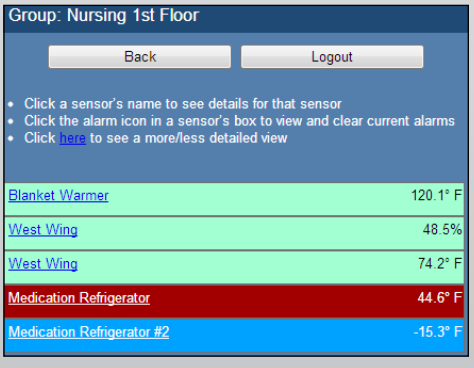
Wherever you go, **EZLink™** allows you to monitor your wireless system 24/7. View temperature sensor readings from your mobile device anywhere, anytime!

Features:

- View groups
- View sensors
- View 24 hour sensor reading history

Compatible With:

Current generation smartphones and tablets that have JavaScript and cookies enabled including iPad, iPhone, Android, BlackBerry & Windows phone devices.

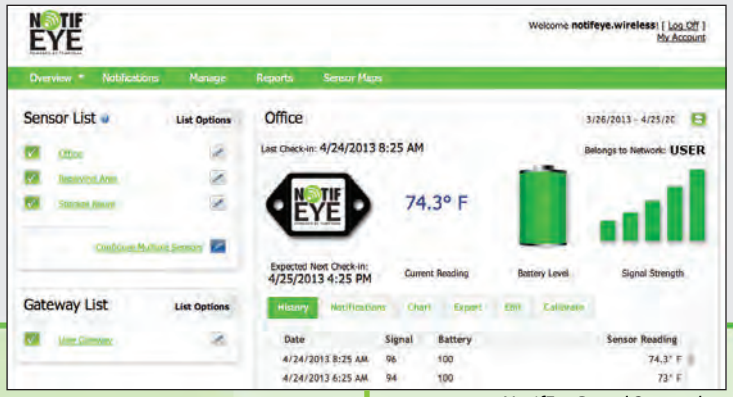

Group: Nursing 1st Floor
Back
Logout
Click a sensor's name to see details for that sensor
Click the alarm icon in a sensor's box to view and clear current alarms
Click here to see a more/less detailed view
Blanket Warmer 120.1° F
West Wing 48.5%
West Wing 74.2° F
Medication Refrigerator 44.6° F
Medication Refrigerator #2 -15.3° F

NotifEye™ Cloud-based Wireless Monitoring

The NotifEye™ cloud-based temperature monitoring and notification system increases your operating efficiencies and avoids potential food spoilage. It is a low-cost wireless solution that is self-installable and ready to use out-of-the-box. The system has a wireless range of 250-300 ft and offers unlimited sensor data storage. Data is accessible from anywhere via the internet.

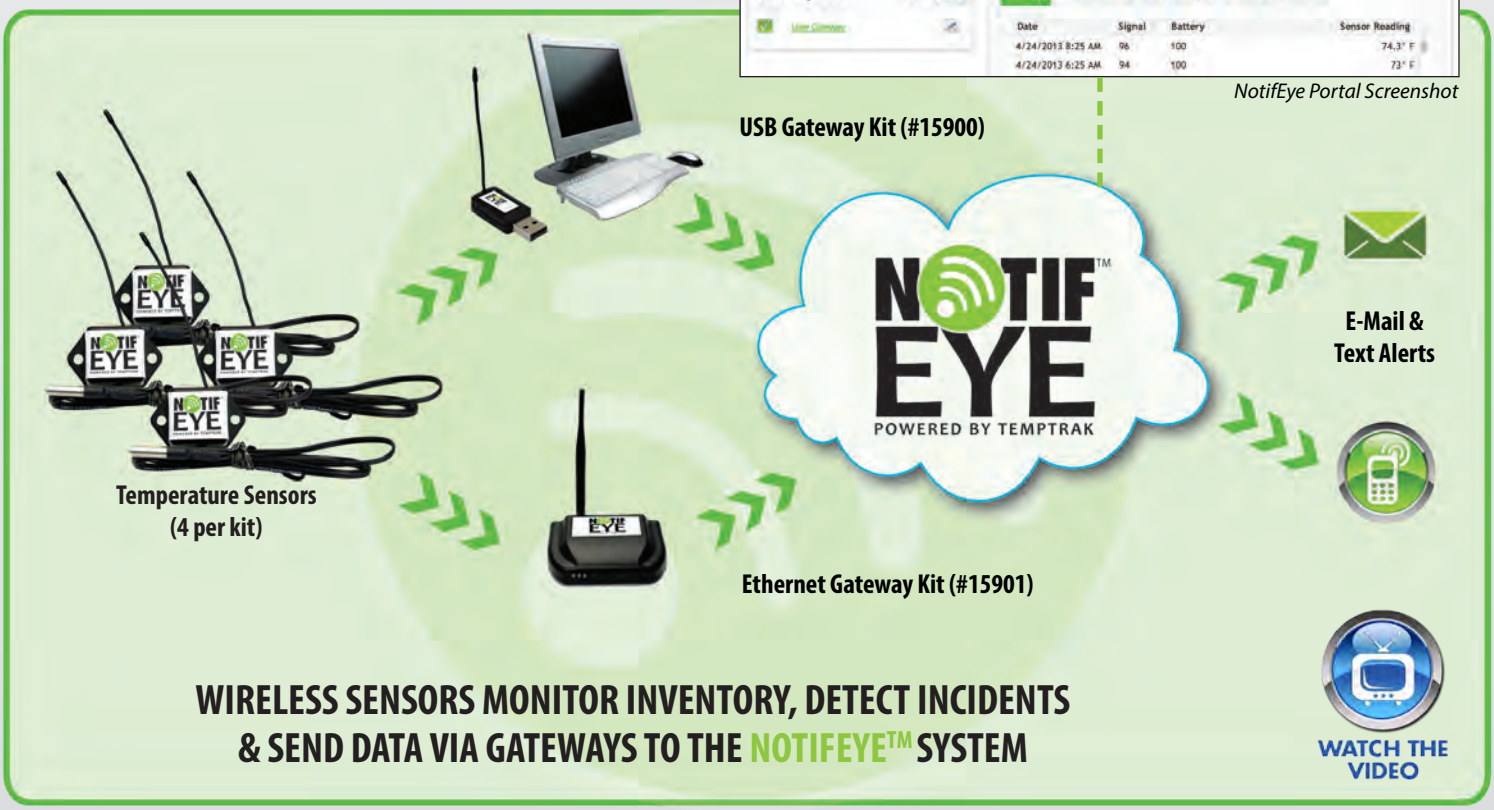
The hardware is available as two different kits, **USB Gateway** or **Ethernet Gateway**, both including 4 Temperature Sensors.

- **Self-installable**
- **Ready to Use Out-of-the-Box**
- **Instant Alerts**



NotifEye Portal Screenshot

HOW IT WORKS



SENSOR FEATURES:

- Basic Sensor Configurations (Name Sensor, Set Heartbeat, Select Unit of Measurement)
- Advanced Sensor Configurations (Recovery Attempts, Inactivity Alerts, Sub Heartbeat Assessments)
- Sensor Configuration by Group
- Sensor Grouping by Gateway, Type or Status
- Unlimited Number of Networks, Sensors, Gateways and User Supported
- Sensor Mapping Tool (Visual Placement)
- Data Reports and Sensor History Storage
- Visual Charts and Exports

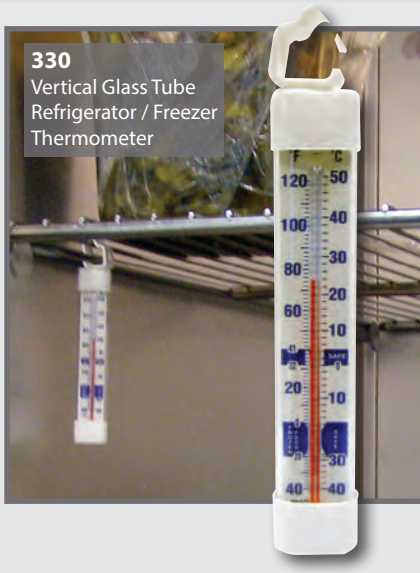
ALERT FEATURES:

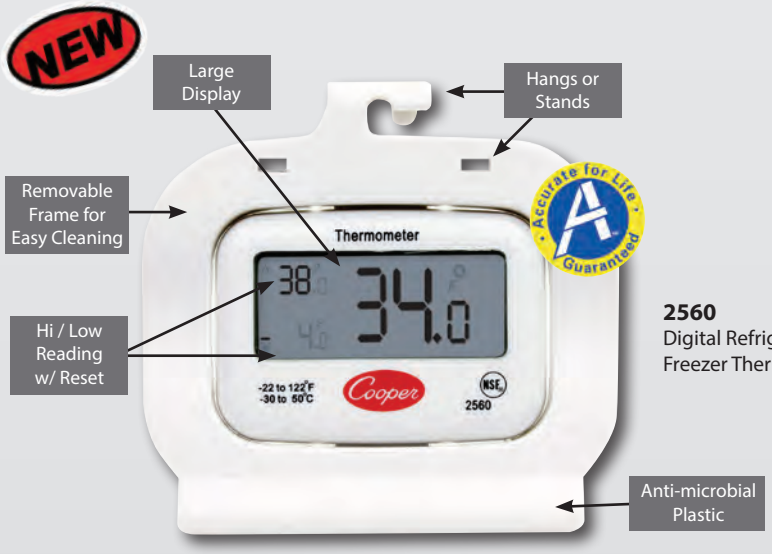
- On-screen Alerts and Notifications (Single User or Multiple Recipients)
- Notifications via Email and SMS Text
- Permission-based Access Control and Reporting
- List of Recent Alerts for Individual Sensors

Specifications
Temperature Sensor (15100)
Temperature Range: -40° to 257°F (-40° to 125°C)
Accuracy: ±1.8°F (±1°C)
Ambient Operating Range: 20° to 140°F (-7° to 60°C)
Communication: 900 MHz, Antenna: 4" high gain whip antenna
Sensor Range: 250-300 ft non-line-of-sight (Actual range may vary depending on environment)
Power: Replaceable 3.0 V Lithium Ion coin cell battery
Battery Life: 2-3 years at 2-hour heartbeat (Battery life determined by sensor reporting frequency and other variables)
Warranty: 1 year

Refrigerator / Freezer Thermometers

	2560	25HP-01	330	335-01	535-01	PM180
Temperature Range:	-22° to 122°F (-30° to 50°C)	-20° to 80°F (-29° to 27°C)	-40° to 120°F (-40° to 50°C)	-40° to 80°F (-40° to 25°C)	-20° to 120°F (-30° to 50°C)	-25° to 180°F (-32° to 82°C)
Accuracy:	±1°F (0.5°C)	±2°F (±1°C)	±2°F (±1°C)	±2°F (±1°C)	±5°F (±2°C)	±2°F (±1°C)
Housing Material:	Anti-microbial Plastic	Stainless Steel	Food Grade Plastic	Stainless Steel	Plastic	Plastic
Dimensions:	3.562" x 1.25"x 3.5" (90 mm x 32 mm x 89 mm)	2.375" x 1.5"x 3" (60 mm x 38 mm x 76 mm	.625" x .25" x 4.25" (16 mm x 6.4 mm x 108 mm)	4.75"x .875"x 1.125" (121 mm x 22 mm x 29 mm)	2" (51 mm)	5"x .3.75"x.875" (127 mm x 95 mm x 22 mm)
Lens Material:	Food Grade Polycarbonate	Glass	-	Food Grade Polycarbonate	Plastic	-
Weight:	1.5 oz (43 g)	1.5 oz (43 g)	.25 oz (7 g)	1 oz (28 g)	.5 oz (14 g)	5 oz (142 g)
Regulatory Listings:	CE NSF RoHS	NSF	NSF	NSF	-	CE RoHS
Warranty:	Lifetime	1 Year	1 Year	1 Year	1 Year	1 Year





2560
Digital Refrigerator / Freezer Thermometer

The 2560 is a low temperature digital thermometer designed to hang or stand within the food zone inside cold storage cabinets. Cable-ties included for added mounting security.

PM180
Dual-Cool™ Panel Thermometer

Cooper-Atkins' first dual temperature panel thermometer with interchangeable probes, Min / Max alarm settings and Hi / Lo temperature recall. Equipped with user-adjustable settings, it can simultaneously measure temperatures within two separate storage environments or two locations inside of the same reach-in, walk-in or hot-holding cabinet.

PM180-01
- PM180 Panel Thermometer
- 2013 Air Probe
- 2113 Solid Simulator Probe

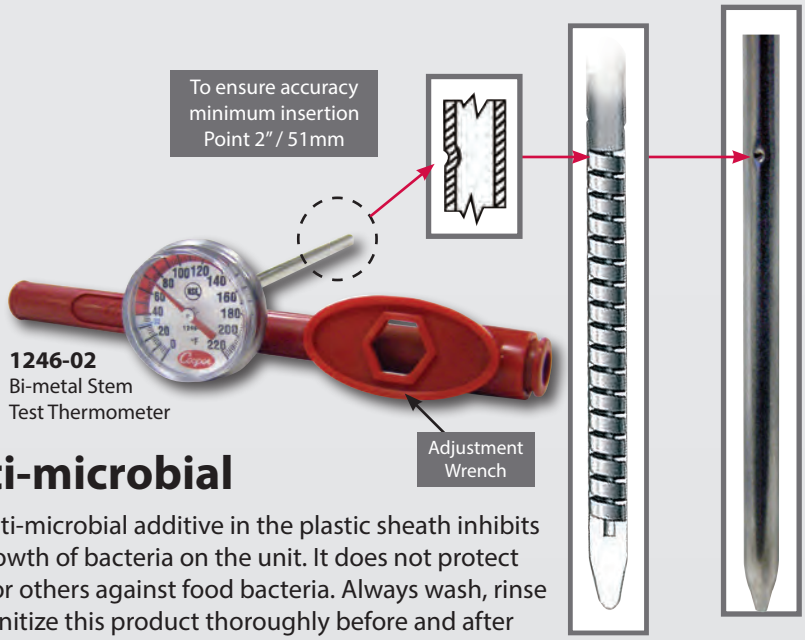
PM180-02
- PM180 Panel Thermometer
- (2) 2013 Air Probes

PM180-03
- PM180 Panel Thermometer
- (2) 2113 Solid Simulator Probes

Bi-metal Insertion Thermometers

The Cooper-Atkins' Bi-metal Pocket Test thermometer has an external dimple on the stem to indicate its minimum insertion point. We do not recommend using bi-metal thermometers for thin, delicate foods such as hamburger patties, seafood, and pork chops. The bi-metal pocket tests have a magnifying lens for improved reading and a pocket sheath with adjustment wrench, made with anti-microbial plastic. Our 1246-02 dials have a blue indicator mark at 32° (freezing point) for ease of adjustment, and a HACCP danger zone highlighted in red.

	1246-01 1246-01C	1246-02 1246-02C	1246-03 1246-03C
Temperature Range:	-40° to 180°F (-40° to 80°C)	0° to 220°F (-20° to 100°C)	50° to 550°F (10° to 285°C)
Accuracy:	±2°F (±1°C)	±2°F (±1°C)	±5°F (±3°C)
Housing Material:	Stainless Steel	Stainless Steel	Stainless Steel
Dial Diameter:	1" (25 mm)	1" (25 mm)	1" (25 mm)
Stem Diameter:	.140" (3.5 mm)	.140" (3.5 mm)	.140" (3.5 mm)
Stem Length:	5" (127 mm)	5" (127 mm)	5" (127 mm)
Lens Material:	Magnifying Polycarbonate	Magnifying Polycarbonate	Magnifying Polycarbonate
Anti-microbial Plastic:	Yes Sheath Only	Yes Sheath Only	Yes Sheath Only
Weight:	.5 oz (14 g)	.5 oz (14 g)	.5 oz (14 g)
Regulatory Listings:	NSF	NSF	NSF
Warranty:	1 Year	1 Year	1 Year



1246-02
Bi-metal Stem
Test Thermometer

Anti-microbial

The anti-microbial additive in the plastic sheath inhibits the growth of bacteria on the unit. It does not protect users or others against food bacteria. Always wash, rinse and sanitize this product thoroughly before and after each use.

2237-04
1.75" Dial Espresso Milk Frothing Thermometer

1246-02
Ice Slurry Adjustment

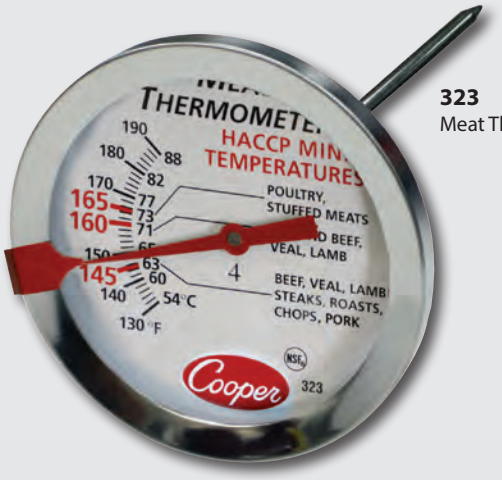
	322-01	1236-70	2237-04 / 04C
Temperature Range:	200° to 400°F (90° to 200°C)	0° to 220°F	0° to 220°F (-10° to 104°C)
Accuracy:	±5°F	±2°F	±2°F (±1°C)
Housing Material:	Stainless Steel	Stainless Steel	Stainless Steel
Dial Diameter:	2.5" (64 mm)	1" (25 mm)	1.75" (178 mm)
Stem Diameter:	.190" (4.8 mm)	.140" (3.6 mm)	.15" (3.8 mm)
Stem Length:	6" (152.4 mm) w/ vessel clip	5" (127 mm)	7" (178 mm) w/ vessel clip
Lens Material:	Glass	Magnifying Polycarbonate	Magnifying Polycarbonate
Weight:	2 oz (57 g)	.5 oz (14 g)	1 oz (28 g)
Regulatory Listings:	NSF	NSF	NSF
Warranty:	1 Year	1 Year	1 Year

322-01
Candy / Jelly / Deep-Fry Thermometer

1236-70
1" Dial Espresso / Cafe Thermometer

Bi-metal Insertion / Cooking Thermometers

Protecting food during the preparation process is extremely important. When working with potentially hazardous foods you need to make sure it spends less than 4 hours in the "Danger Zone" between 41°F and 135°F (5°C - 57°C). Food exposed to this temperature for too long is not safe to consume. The final cooking temperature should always be tested with a thermometer, never just by looking at or touching the food.



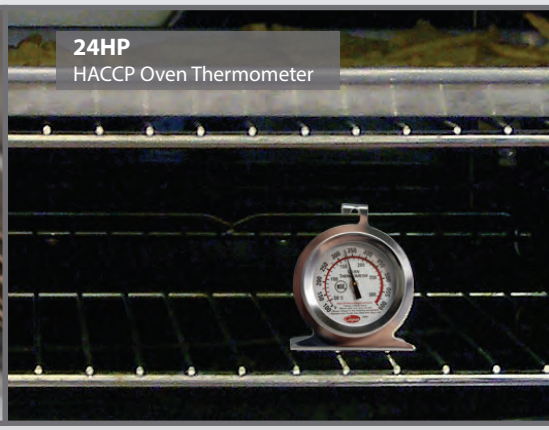
323
Meat Thermometer

	323	2238-06	2238-14	3270-05
Temperature Range:	130° to 190°F (54° to 88°C)	0° to 220°F (-10° to 100°C)	50° to 550°F (20° to 280°C)	50° to 550°F (10° to 285°C)
Accuracy:	±2°F (±1°C)	±2°F (±1°C)	±5°F (±2.5°C)	±10°F (±5°C)
Housing Material:	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Dial Diameter:	2.5" (64 mm)	2" (51 mm)	2" (51mm)	2.5" (64 mm)
Stem Diameter:	.190" (4.8 mm)	.140" (3.5 mm)	.140" (3.5 mm)	.250" (6.4 mm)
Stem Length:	6" (152 mm)	8" (203 mm)	8" (203 mm)	15" (381 mm)
Lens Material:	Glass	Glass	Glass	Glass
Weight:	2 oz (57 g)	1.5 oz (43 g)	1.5 oz (43 g)	5.5 oz (156 g)
Regulatory Listings:	NSF	NSF	NSF	-
Warranty:	1 Year	1 Year	1 Year	1 Year

Henri's Hint
The 24HP was voted the Most Reliable Oven Thermometer by America's Test Kitchen.

2238-06
Stem Test Thermometer

3270-05
Deep-Fry Thermometer



24HP
HACCP Oven Thermometer

3210-08
Grill Thermometer

Henri's Hint
The Grill Thermometer has unique grips for easy removal from hot grill surfaces

	24HP-01	26HP-01	3210-08
Temperature Range:	100° to 600°F (50° to 300°C)	100° to 175°F (38° to 80°C)	100° to 600°F (50° to 300°C)
Accuracy:	±25°F (12.5°C)	±3°F (±1.5°C)	±25°F (12.5°C)
Housing Material:	Stainless Steel	Stainless Steel	Aluminum
Dial Diameter:	2" (51 mm)	2" (51 mm)	2.5" (64 mm)
Lens Material:	Glass	Glass	Glass
Weight:	1.5 oz (43 g)	1.5 oz (43 g)	3 oz (85 g)
Regulatory Listings:	NSF	NSF	NSF
Warranty:	1 Year	1 Year	1 Year

Storage, Wall and Panel Thermometers

Get accurate internal temperature readings without opening any doors. Cooper-Atkins' panel meters are the perfect choice for use in walk-in refrigerators, tanks, refrigerated display cases, holding cabinets, dairy cases, and more. Save time and lower energy costs by monitoring cold storage temperatures from the outside.

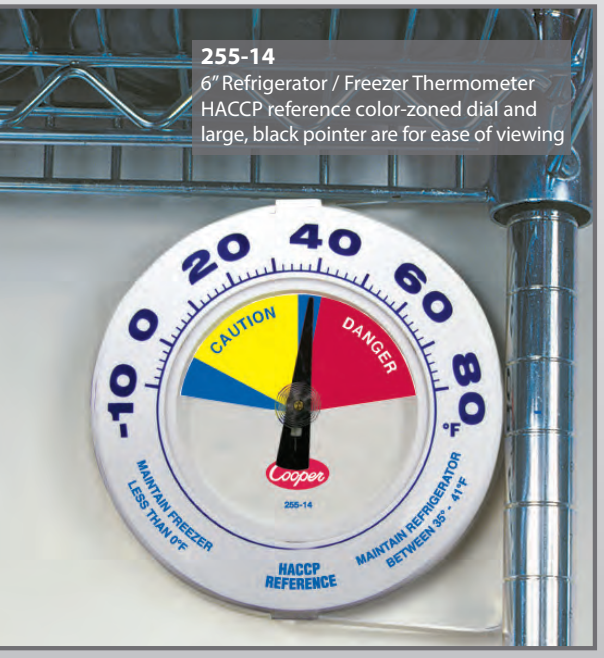
6142-20
Vapor Tension Thermometer

	255-14	268	6142-20	SP160-0 / 01 Black / White	PM120	T158
Temperature Range:	10° to 80°F	40° to 120°F (-50° to 50°C)	-40° to 60°F (-40° to 15°C)	-58° to 158°F (-50° to 70°C)	-40° to 122°F (-40° to 50°C)	(Internal): 32° to 122°F (0° to 50°C (External): -58° to 158°F (-50° to 70°C)
Accuracy:	±2°F	±2°F (±1°C)	±2°F (±1°C)	±2°F (±1°C)	±1.8F° (±1C°)	±2°F (±1°)
Housing Material:	Plastic	Plastic	Stainless Steel	Plastic	Plastic	Plastic
Lens Dimensions:	-	-	2" (51 mm)	-	-	-
Lens Material:	Clear Acrylic	-	Polycarbonate	-	-	-
Power:	-	-	-	Solar with battery backup 1.5v (AAA)	1.5v (AA)	1.5v (AAA)
Weight:	3 oz (85 g)	2 oz (57 g)	5 oz (142 g)	3 oz (85 g)	2 oz (57 g)	5.5 oz (156 g)
Regulatory Listings:	-	-	NSF	CE RoHS	CE RoHS	CE RoHS
Warranty:	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year

Henri's Hint
Large, brightly-colored wall thermometers increase employee awareness of HACCP guidelines while monitoring temperatures.

SP160-01
Digital Solar Panel Thermometer

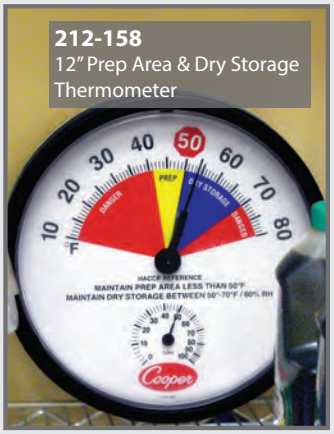
PM120
Mini Rectangular Panel Thermometer



255-14
6" Refrigerator / Freezer Thermometer
HACCP reference color-zoned dial and large, black pointer are for ease of viewing

T158
Digital with Remote Sensor Thermometer

Temperature & Humidity Thermometers



212-158
12" Prep Area & Dry Storage Thermometer

	TRH158	TRH122	212-150	212-158	212-159	212-159C
Temperature Range:	32° to 122°F (0° to 50°C)	14° to 122°F (-10° to 50°C)	-40° to 120°F (-40° to 50°C)	10° to 80°F	-10° to 80°F	-25° to 35°C
Accuracy:	±2°F (±1°C)	±2°F (±1°C)	±3°F (1.5°C)	±3°F	±3°F	±1°C
Relative Humidity:	25 to 90%	10 to 99%	0 to 100%	0 to 100%	0 to 100%	0 to 100%
RH Accuracy:	±5%	±5%	±5%	±5%	±5%	±5%
Housing Material:	Plastic	Plastic	Plastic	Plastic	Plastic	Plastic
Lens Dimensions:	-	-	11.5" (292 mm)	11.5" (292 mm)	11.5" (292 mm)	11.5" (292 mm)
Lens Material:	-	-	Plastic with UV additive	Plastic with UV additive	Plastic with UV additive	Plastic with UV additive
Power:	1.5v (AAA)	1.5v (AAA)	-	-	-	-
Weight:	4.5 oz (127 g)	3 oz (85 g)	15 oz (425 g)	15 oz (425 g)	15 oz (425 g)	15 oz (425 g)
Regulatory Listings:	CE RoHS	CE RoHS	-	-	-	-
Warranty:	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year

The 212-158 HACCP thermometer has a HACCP reference color-zoned dial and a large black pointer for ease of viewing. This oversized wall thermometer allows easy monitoring of temperatures in critical food-related locations.

212-150
12" Wall Thermometer / Humidity Meter

TRH122
Digital Temperature & Humidity Dual Display Mini Wall Thermometer

The TRH122M measures both temperature and %Relative Humidity. It features Min / Max memory and is °F / °C selectable.

TRH158
Digital & Humidity Wall Thermometer

Measure both temperature and humidity with the TRH158. It is wall or desk mountable and is °F / °C selectable.

268
Glass Stick Indoor / Outdoor Thermometer with Suction Cups

Timers

Cooper-Atkins' timers are easy to use because of their large, easy-to-read displays. Our digital timers feature an adjustable volume control, stopwatch capabilities, wall or magnet mounting, non-skid rubber feet and grease-resistant keypads. Recall settings help save time in the kitchen.

	DTT361	FT24	TC6	TFS4	TM60	TS100	TW3
Unit Range:	23:59:59 Hours	23:59:59 Hours	23:59:59 Hours	99 Hours 59 Minutes	0 to 60 Minutes	99 Minutes 59 seconds	99 Minutes 59 seconds
Resolution:	1 second	1 second	1 second	Hours / Minutes Minutes / Seconds	1 minute	1 second	1 second
Power Source:	1.5 v AAA	(4) 1.5V "C"	1.5 v AAA	(4) 1.5v "C" AC Adapter (optional)	Wind up	1.5v LR44	1.5 v AAA
Memory / Recall:	Yes	Yes	Yes	Yes	-	Yes	Yes
Modes:	-	-	Counts up / down	Counts up / down	-	-	-
Alarm Level (Decibel):	-	90 decibels	85 decibels	90 decibels	70 decibels	70 decibels	70 decibels
Housing:	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic	Stainless Steel	ABS Plastic	ABS Plastic
LCD Dimensions:	1.875" x 1.375" (48 mm x 35 mm)	0.875" x 2.25" (22 mm x 54 mm)	0.625" x 1.625" (16 mm x 41 mm)	3" x 3" (76 mm x 76 mm)	-	-	1.5" x 2.5" (38 mm x 76 mm)
Weight:	4 oz (113 g)	1 lb 3 oz (539 g)	2 oz (57 g)	1 lb 6 oz (523 g)	4 oz (113 g)	1 oz (28 g)	3 oz (85 g)
Regulatory Listings:	CE RoHS	CE	CE RoHS	CE RoHS		CE RoHS	CE RoHS
Warranty:	1 Year	2 Years	1 Year	1 Year	1 Year	1 Year	1 Year

TS100
Stopwatch Timer

DTT361
Cooking Thermo-Timer with time / temperature alarm

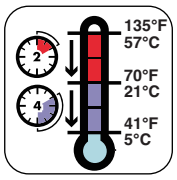
TM60
Long-Ring 60 Minute Mechanical Timer

TW3
Large Digit Multi-Function Timer

CRITICAL TEMPERATURE CHART

Some foods favor bacterial growth and require strict temperature control. Examples of these are meat, poultry, eggs, seafood, dairy products, cut melon, raw seed sprouts, garlic-in-oil mixtures, cooked rice and potatoes. Toxins are poisons produced by bacteria that can cause food borne illness. Some toxins may not be destroyed by boiling.

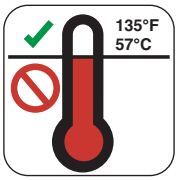
TEMPERATURE GUIDELINES



REHEATING:

Reheat food to a minimum temperature of 165°F / 74°C

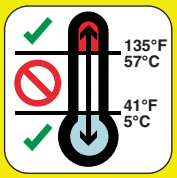
- Food must reach temperature within 2 hours
- Never let temperature fall below 135°F / 57°C



HOT HOLDING:

Temperature: 135°F / 57°C or above

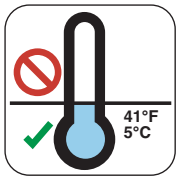
- Keep food covered
- Stir hot food frequently
- Take actual food temperature; do not rely on a thermostat setting
- Check temperature every 2 hours
- Do not use hot holding equipment to heat food



DANGER ZONE !

Temperature: 41° to 135°F / 5° to 57°C

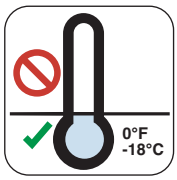
Potentially hazardous foods exposed to this temperature range for more than 4 hours are not safe to eat.



COLD HOLDING:

Temperature: 41°F / 5°C or below

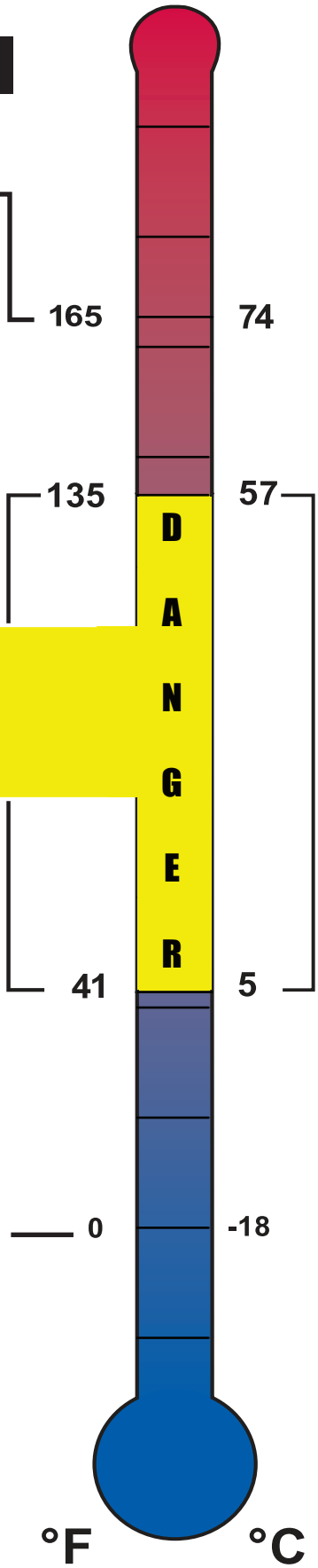
- Keep food covered
- Take actual food temperature; do not rely on a thermostat setting
- Check temperature every 2 hours
- 35° to 38°F / 2° to 3°C is the ideal air temperature



FREEZER:

Maintain air temperature at 0°F / -18°C or below

- Some bacteria may not be killed at even the lowest temperatures



STORING, PREPPING & HANDLING

RECEIVING:

- Check temperatures of food upon receipt and reject any potentially hazardous foods out of acceptable ranges
- Put perishable foods away promptly

Refrigerated (Food) Temperature: 41°F / 5°C or below
Frozen (Food) Temperature: 0°F / -18°C or below

STORING:

- Use open shelving
- Check foods in multiple locations throughout a cold storage area; temperature may not be uniform
- Comply with storage time standards (7 days maximum for food held at 41°F / 5°C or below).

Dry Storage: 50° to 70°F / 10° to 21°C
Refrigerator (Food) Temperature: 41°F / 5°C or below
Refrigerator (Air) Temperature: 38°F / 3°C or below
Deep Chiller (Air) Temperature: 26° to 32°F / -3° to 0°C
Freezer (Food & Air) Temperature: 0°F / -18°C or below

THAWING / PREPPING:

- Do not thaw frozen food at room temperature
- If you thaw in a microwave, immediately begin cooking the food afterwards

Under Running Water (Water Temperature):
70°F / 21°C or below
In the Refrigerator (Air Temperature): 38°F / 3°C or below

COOLING:

From Hot Temperature: Cool to 70°F / 21°C within 2 hours; and down to 41°F / 5°C or below within 4 hours (6 hours total)

- Do not cool at room temperature
- Divide food into small units or use a shallow pan
- Use an ice bath or blast chiller to hasten cooling

SINK / WATER TEMPERATURES:

Handwashing Water: 120°F / 49°C
Sanitizing Solutions (Heat): 171°F / 77°C for 30 sec. min.
Sanitizing Solutions (Chemical): 75° to 120°F / 24° to 49°C
Dish Machine (Warewashing) Final Rinse: 180° to 190°F max / 82° to 88°C hot water sanitizing

CHECK YOUR LOCAL REGULATIONS ON ALL REQUIRED TEMPERATURES AS THEY MAY VARY

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